

APPETIZERS

Fried Cauliflower 12

Crispy fried, cauliflower, sea salt & lemon

Falafel Balls & Tahini 9

Ground garbanzo & fava beans, spices, parsley, lightly fried, fresh tahini sauce, house made turnips

French Fries 9

Fresh hand cut potatoes, seasoned & served with house made garlic sauce

Pan Fried Mediterranean Cheese 14

Fresh sliced Mediterranean cheese, pan-fried, topped with caraway seeds, cucumber, tomato, fresh mint, warm pita

Hummus Plate 10

Mashed garbanzo beans, fresh garlic, lemon, tahini, toasted cajun garbanzos, olive oil, warm pita
add beef or chicken shawarma +7

Pomegranate Baba Ghanouj 10

Smoked eggplant, garlic, lemon, tahini, toasted almonds, pomegranate, warm pita

Grape Leaves 9

Stuffed & wrapped with rice and spices, topped with sumac & dried mint

Mediterranean Crispy Potatoes 12

Pan fried potato mash, green onion, lemon, garlic, olive oil

SOUP + SALADS

Byblos Famous Lentil Soup 6

Lentils, onions, Swiss chard, lemon juice, spices

Fatoush Salad 14

Romaine, tomato, cucumber, onion, bell pepper, olive oil, lemon, sumac, dried mint, crispy pita

Greek Salad 14

Romaine, tomato, cucumber, feta, olives, house dressing

FABulous Salad 14

Feta, Almonds, Beets, greens, honey balsamic vinaigrette

Caesar Salad 14

Romaine, parmesan, crispy fried capers, caesar dressing



salad proteins:

beef shawarma 8	falafel 7	shrimp 9
koobideh 8	chicken kabab 7	steak 9
kafta 8	chicken shawarma 7	mahi MKT

PITA WRAPS

choice of: potato salad, rice, greek salad, FAB salad, or caesar salad

Falafel Wrap 14

Fried spiced ground garbanzo & fava beans, tomatoes, pickled turnips, parsley, tahini

Garlic Chicken Wrap 15

Marinated chicken, garlic sauce, lettuce, tomato, pickles

Shawarma (Gyro) 16

Choice of chicken or beef, lettuce, tahini salad, pickled turnips

Koobideh Wrap 15

Ground beef, arugula, balsamic dressing, yogurt cucumber sauce, sumac

SPECIALTIES

Lebanese Breakfast 18

2 eggs over easy topped with sumac spice, fava beans, lebni dip, zaatar seasoning, warm pita

Byblos Burger 18

House made koobideh patty, crispy potato, arugula, tomato, mint, lebni-zaatar spread, served with side of fries

Vegetarian Combo 19

Hummus, grape leaves, falafel, baba ghanouj, greek salad

ENTREES + KEBABS

comes with seasoned rice, sauteed veggies, and choice of greek salad, FAB salad, or caesar salad

Koobideh Kebab 21

Persian style ground beef, seasoned & marinated with garlic, onions

Steak Kebab 22

House marinated seasoned beef

Kafta Kebab 21

Lebanese style ground beef mixed with spices and parsley

Beef Shawarma 21

Marinated and seasoned beef tenderloin strips, topped with tahini salad, pickled turnips

Chicken Shawarma 20

Chicken tenderloin strips, topped with tahini salad, pickled turnips

Falafel 17

Fried, spiced ground garbanzo & fava beans, parsley, topped with tahini sauce

Veggie Kebab 17

Seasoned roasted veggies, topped with tahini sauce

Shrimp Kebab 21

Grilled shrimp, topped with tahini sauce

Chicken Kebab 19

House marinated Mediterranean style chicken

Wild Mahi 23

Wild mahi, seasoned and seared, topped with tahini sauce

Most items on this menu are designed to be GLUTEN FREE. Contact with other food items containing gluten may occur.

Pita bread and Baklava DO CONTAIN GLUTEN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BEVERAGES

WINE

WHITE

Ruffino Orvieto	8/30
Josh Cellars Chardonnay	10/38
Echo Bay Sauvignon Blanc	10/38

BUBBLES + ROSÉ

Le Grand Courtage Split	10
Fluers de Prairie Rosé	12/46
Mimosa	8
<i>juice options: orange, grapefruit, cranberry, pomegranate</i>	

RED

Banshee Pinot Noir	14/54
Bonanza Cabernet	10/38
Unshackled Red Blend	15/58
Levendi Cabernet	115

COCKTAILS

Mediterranean Margarita	12
agave spirit, fresh lime, amontillado sherry, orange bitters	
Prickly Pear Margarita	12
agave spirit, prickly pear, fresh citrus	
White Peach Sangria	11
peach infused white wine, fresh citrus, bubbles	
Byblos Red Sangria	11
citrus and spice infused red white, cherries, apples, bubbles	
Santorini Sunrise	13
sabe vodka, pink grapefruit, mediterranean liqueur, mint	
Mediterranean Spritz	12
sparkling wine, italian blood orange amaro, citrus	

BEER

BOTTLED

Pilsner Urquell	7
Modelo Especial	6
Greek Mythos	7
Old Rasputin Stout	8

DRAFT

Scrimshaw Pilsner
Old World Hefeweizen
Local Craft IPA

COFFEES, TEAS & MEDITERRANEAN REFRESHMENTS

HOT

Turkish Coffee	8
House Coffee	4
Hot Tea	4

ICED

Soft Drinks	4
Fresh Brewed Iced Tea	4
Byblos Seasonal Iced Tea	5
Iced Rose Infused Water	4
Orange Blossom Lemonade	5
Sparkling	5
Flat Water	5



Opa!

DESSERTS

Baklava	8
walnut pecan	
Byblos Baklava	12
oven warmed baklava, with vanilla bean ice cream	
Mediterranean Ice Cream Sundae	10
vanilla ice cream, extra virgin olive oil, pistachios, sea salt	
Dessert of the Day	